



**DEPARTMENT 119**  
**INDIANA STATE FAIR**  
**INDY INTERNATIONAL**  
**WINE COMPETITION**  
[www.indyinternational.org](http://www.indyinternational.org)

**DON WHICKER**  
 Sharpsville, IN  
 Department Director

**PROF. CHRISTIAN E. BUTZKE**, Purdue University - Chief Judge/Chairman

**ELLEN BUTZ**, Purdue University - First Assistant

**JILL BLUME**, Purdue University - Coordinator

**JEANETTE MERRITT**, Indiana Wine Grape Council - Marketing Coordinator

**Competition Date - July 26-28, 2007**

**ENTRY DEADLINE - JULY 10, 2007**

**SHIP WINES PREPAID with copy of ENTRY FORM to:**  
**If paying by mail, send original ENTRY FORM with ENTRY**  
**FEES to:**

**Indy International Competition**  
**Purdue University, Dept. of Food Science,**  
**745 Agriculture Mall Drive**  
**West Lafayette, IN 47907-2009 USA**

**WINE COMPETITION DEPARTMENT**  
**TERMS AND CONDITIONS**

**COMMERCIAL ENTRIES**

1. An official 2007 Wine Competition entry form, appropriate fees and wine must be received by JULY 10, 2007.
2. Submit three (3) bottles per entry, mail separate from entry fee and include copy of entry form in every box.
3. Direct shipping for this event is authorized by Indiana ATC permit LOA 031708.
4. Entry fee for Commercial Wine is \$60 per entry. Entry fees are non-refundable.
5. Only bottled commercially available wines may be entered.

6. A commercial label must appear on all bottles.
7. A wine may not be entered in more than one class.
8. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified.
9. Note the predominant grape variety or fruit used on the entry form.
10. A varietal wine must contain at least 75% of the designated variety.
11. A blended wine with no single variety of 75% must be entered as a blend.
12. Note the vintage on the entry form.
13. Note the true residual sugar (RS) content (in % = g/100mL) on the entry form so the entries can be arranged properly for judging.
14. Note information from the front of your label that identifies your wine on the entry form.
15. Judging will be Thursday, July 26 through Saturday, July 28, 2007 in the Blue Ribbon Pavilion on the Indiana State Fairgrounds in Indianapolis. The public is invited to observe the judging.
16. Panels of wine experts from around the world will conduct blind judging. The Chief Judge will approve the qualifications of judges before each competition.
17. Winning wines will receive concordance gold, gold, silver or bronze medals and trophies will be awarded to the best of the best.
18. Only award winning wines will be published.
19. Award winning wines have permission from the Indiana State Fair to promote awards won as soon as results are published.
20. Award winning wines will be posted at [www.indyinternational.org](http://www.indyinternational.org) by August 1, 2007.
21. Award winning wines from Indiana will be celebrated at A Taste of Indiana Agriculture wine reception. Check the Indiana State Fair website for details at [www.indianastatefair.com](http://www.indianastatefair.com).
22. Indiana residents will receive two tickets to the Indiana State Fair and two tickets to A Taste of Indiana Agriculture wine reception. For further ticket information please call the Indiana State Fair ticket office at (317) 927-1482.
23. Should you have further questions: (765) 494-1749 or [winelab@purdue.edu](mailto:winelab@purdue.edu).

## AMATEUR ENTRIES

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1. An official 2007 Wine Competition entry form, appropriate fees and wine must be received by JULY 10, 2007.
2. Submit two (2) bottles per entry, mail separate from entry fee and include copy of entry form in every box.
3. Direct shipping for this event is authorized by Indiana ATC permit LOA 031708.
4. Entry fee for Amateur Wine is \$30 per entry. Entry fees are non-refundable.
5. Competition is open to any non-commercial winemaker legally permitted to make wine.

6. A wine may be made from fruit, vegetable, flower or honey. Artificial flavoring or color may not be used.
7. A wine may not be entered in more than one class.
8. Competition coordinators have the right to reclassify entries if they believe the entry has been incorrectly classified.
9. Every bottle must be labeled with the following information:

- Exhibitor name
- Class number
- Predominant grape variety or fruit
- Vintage
- Sweetness

*Example: Joe Smith*

*Class 402*

*75% Foch, 25% Chambourcin*

*2005*

*Dry*

10. Note the predominant grape variety or fruit used on the entry form.
11. A varietal wine must contain at least 75% of the designated variety.
12. A blended wine with no single variety of 75% must be entered as a blend.
13. Note the vintage on the entry form.
14. Note the sweetness level on the entry form as either Dry or Sweet so the entries can be arranged properly for judging.
15. Judging will be Thursday, July 26 through Saturday, July 28, 2007 in the Blue Ribbon Pavilion on the Indiana State Fairgrounds in Indianapolis. The public is invited to observe the judging.
16. Panels of wine experts from around the world will conduct blind judging. The Chief Judge will approve the qualifications of judges before each competition.
17. Winning wines will receive concordance gold, gold, silver or bronze medals and trophies will be awarded to the best of the best.
18. Only award winning wines will be published.
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## **SPECIAL AWARDS**

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### **CHEERS TO THE BEST OF THE BEST!**

#### **INTERNATIONAL COMMERCIAL TROPHIES**

Best Commercial Wine

Best Red Wine

Best Rosé Wine

Best White Wine

Best Sparkling Wine

Best Dessert Wine

Best Fruit Wine

Best Mead

Pacesetter Trophy: International Award of Excellence

#### **INDIANA COMMERCIAL TROPHIES**

Best Indiana Grown Hybrid Wine

Best Indiana Grown Native Wine

Best Indiana Grown Vinifera Wine

Best Indiana Grown Fruit Wine

Governor's Cup ~ Indiana Winery Award of Excellence

#### **AMATEUR TROPHIES**

Best Amateur Wine

Best Indiana Amateur Wine

Best Amateur Fruit Wine

Best Amateur Mead

Best Indiana Grown Amateur Wine

## **THANKS TO OUR SPONSORS**

AMI WINES

GRABER OLIVE HOUSE

INDIANAPOLIS WINE ENTHUSIASTS CLUB

INDIANA STATE BEEKEEPERS ASSOCIATION

INDIANA WINEGROWERS GUILD

LALLEMAND, INC.

OLIVER WINERY

PHIL LEISURE FAMILY

PURDUE UNIVERSITY

RAWLES & ASSOCIATES

TIPPIE TASTERS, AMERICAN WINE SOCIETY

# WINE CLASS LISTING

## CLASS DESCRIPTION

### NATIVE AMERICAN

#### WHITE NATIVE AMERICAN

- 101 CATAWBA
- 102 MUSCADINE, ALL VARIETIES
- 103 NIAGARA
- 109 ALL OTHER VARIETAL (*Examples: Diamond, Delaware*)
- 110 BLEND
- 111 WHITE OR RED LATE HARVEST AND ICE WINE

#### RED NATIVE AMERICAN

- 201 CONCORD
- 202 MUSCADINE, ALL VARIETIES
- 209 ALL OTHER, VARIETAL (*Examples: Steuben, Fredonia*)
- 210 BLEND
- 211 BLUSH/ROSE

### FRENCH AMERICAN HYBRID

#### WHITE HYBRID

- 301 CAYUGA WHITE
- 302 CHARDONEL
- 303 SEYVAL BLANC
- 304 TRAMINETTE
- 305 VIDAL BLANC
- 306 VIGNOLES
- 309 ALL OTHER, VARIETAL (*Examples: LaCrosse, Melody, Aurore*)
- 310 BLEND
- 311 WHITE OR RED LATE HARVEST AND ICE WINE

#### RED HYBRID

- 401 CHAMBOURCIN
- 402 CHANCELLOR
- 403 FOCH
- 404 NORTON/CYNTHIANA
- 409 ALL OTHER, VARIETAL (*Examples: St. Croix, Rougeon*)
- 410 BLEND
- 411 BLUSH/ROSE

**VINIFERA****WHITE VINIFERA**

- 501 CHARDONNAY
- 502 GEWURZTRAMINER
- 503 MUSCAT, ALL TYPES
- 504 PINOT GRIS/PINOT GRIGIO
- 505 RIESLING
- 506 SAUVIGNON BLANC
- 507 VIOGNIER
- 508 ALL OTHER, VARIETAL
- 509 BORDEAUX STYLE BLENDS
- 510 OTHER BLENDS
- 511 WHITE OR RED LATE HARVEST AND ICE WINE

**RED VINIFERA**

- 601 CABERNET FRANC
- 602 CABERNET SAUVIGNON
- 603 MERLOT
- 604 PETITE SIRAH
- 605 PINOT NOIR
- 606 SHIRAZ/SYRAH
- 607 ZINFANDEL
- 608 ALL OTHER, VARIETAL
- 609 BORDEAUX STYLE BLENDS
- 610 OTHER BLENDS

**GENERIC blends of grape and non-grape**

- 701 WHITE GENERIC (*Example: Chardonnay/Peach*)
- 702 RED GENERIC (*Example: Merlot/Raspberry*)
- 703 BLUSH GENERIC

**NON-GRAPE flower, honey, vegetable and fruit other than grape**

- 801 APPLE/PEAR, VARIETAL OR BLENDS
- 802 STONE FRUITS (*Examples: peach, cherry, blends*)
- 803 BERRY (*Examples: strawberry, raspberry, berry blends*)
- 804 DRY STYLE, ANY FRUIT (*Example: oak aged blueberry*) - less than 1% sugar
- 805 FRUIT, ALL OTHER
- 806 HONEY/MEADS
- 807 FLOWER, VEGETABLE, ALL OTHER
- 808 FLAVORED WINES

**DESSERT** fortified, dry or sweet

- 901 PORT STYLE
- 902 SHERRY STYLE
- 903 FRUIT WINE INFUSIONS, OTHER

**SPARKKLING** made effervescent by the presence of carbon dioxide

- 001 SPARKLING, GRAPE, BOTTLE FERMENTED, DRY/SEMI-DRY
- 002 SPARKLING, GRAPE, BOTTLE FERMENTED, SWEET
- 003 SPARKLING, GRAPE, BULK PROCESSED, DRY/SEMI-DRY
- 004 SPARKLING, GRAPE, BULK PROCESSED, SWEET
- 005 SPARKLING, NON-GRAPE, INCLUDING BLENDS WITH GRAPE
- 006 CARBONATED, GRAPE AND NON-GRAPE

**SPECIALTY PRODUCTS** not classified as standard wine

- 011 JUICES, FRUIT AND GRAPE
- 012 DE-ALCOHOLIZED WINES
- 013 CIDERS
- 014 DISTILLED PRODUCTS (Example: Grappa, Brandy, Eau de Vie) -  
Commercial entries only
- 015 OTHER

